

The Orchard Brasserie  
Springwood Country Club  
2 Course Plated Meal Menu

Main Meal

Alternate serve - Choose Two

- Grilled barramundi fillet w/ pumpkin potato gratin, seasonal vegetables & chardonnay cream sauce
- Lemon pepper crusted barramundi w/ garlic roasted potatoes, mixed salad, apple slaw & marie rose sauce
- Garlic studded slow roasted lamb rump & baked onions in a port wine sauce w/ bacon & chive paris mash & seasonal vegetables
- Grilled lamb rump medallions w/ mint & balsamic glaze, potato gratin, caramelized beetroot & baby leaf salad
- Baked chicken breast w/ pistachio nut crust, sweet potato mash, seasonal vegetables & honey mustard cream
- Moroccan spiced chicken breast w/ fruity pearl cous cous, peach & sweet soy sauce & melon salsa
- Pan fried herb & almond crumbed veal w/ bacon, mushroom & brandy cream sauce, roasted vegetable medley & steamed greens
- Maple glazed pork loin w/ roast potatoes, calvados sauce, caramelized apple compote & seasonal vegetables

Dessert

Alternate serve – Choose Two

Served with chantilly cream

- Rich chocolate torte w/ ganash & strawberry coulis
- Brioche bread & butter pudding w/ caramel sauce
- Sticky date pudding w/ butterscotch sauce
- Individual pavlova w/ fresh fruit & raspberry coulis
- Tangy lemon & lime tart w/ passionfruit coulis
- Pecan pie w/ caramel sauce & praline

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\*\* Cost for this menu is \$44.00 per person

\*\* The minimum number of guests we charge for is 30

\*\* Menu choices are required a minimum of 14 days prior

\*\* Final numbers are required a minimum of 10 days prior